

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06.27.06Day: Monday TuesdayBREAKFAST - Arrival Time: 0703

Officer's Signature: _____

No of Meals: 06

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1 scp.	140	
Hot Cereal	150 or More	Cold cereal	1 bowl.		
Juice	40	fresh orange	1 ea.		
Milk	38 - 40	blueberry muffin	1 ea.		
		jelly	1 ea.		
		milk	1 ea.		

LUNCH - Arrival Time: 1205

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ham glazed ham / hot apple sauce		149	
Stew	160 or more	Chicken			
Hot Starch	150 or more	Boil Baked			
Hot Vegetables	160 or more	broccoli			
Canned fruits/Pudding	40 or less	milk			
		juice			
		condensed			

DINNER - Arrival Time: _____

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBQ fish / rice		167	
Stew	160 or more	macaroni cheese			
Soup	175 or more	Corn Crab soup			
Hot Vegetables	160 or more	milk			
Canned fruits/Pudding	40 or less	juice			
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-7-06Day: MondayBREAKFAST - Arrival Time: 715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs			
Hot Cereal	150 or More	buttered wheat toast			
Juice	40	Jelly			
Milk	38 - 40	milk			
		Juice			
		Graham crackers			

LUNCH - Arrival Time: 1230

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked chicken / Baked potatoes		159	
Stew	160 or more	Ground Beef			
Hot Starch	150 or more	Pineapple salad			
Hot Vegetables	160 or more	dinner roll			
Canned fruits/Pudding	40 or less	milk			
		Juice			

DINNER - Arrival Time: 1712

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Casserole / rice		161	
Stew	160 or more	Mushroom soup			
Soup	175 or more	Custard Squash Casserole B. Pepper			
Hot Vegetables	160 or more	dinner roll			
Canned fruits/Pudding	40 or less	Watermelon			
Milk	40 or Less	milk			
		Juice			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/25/06

Day: _____

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	oatmeal eggs butter			
Hot Cereal	150 or More				
Juice	40	milk			
Milk	38 - 40	juice			

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Soup Beans / rice		175	
Stew	160 or more	Lettuce + tomato salad			
Hot Starch	150 or more	white roll			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 1655

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Roasted turkey with vegetables / rice		169	
Stew	160 or more	Buttered corn			
Soup	175 or more	homemade soup			
Hot Vegetables	160 or more	white roll			
Canned fruits/Pudding	40 or less	milk			
Milk	40 or Less	juice			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/24/06Day: SaturdayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Eggs Muffin Ham		141	
Hot Cereal	150 or More	Cereal			
Juice	40				
Milk	38 - 40	milk			
		juice			

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Red size / Baked Chicken		165	
Stew	160 or more	chicken			
Hot Starch	150 or more	Red size			
Hot Vegetables	160 or more	Drumstick			
Canned fruits/Pudding	40 or less	milk			
		juice			

DINNER – Arrival Time: 1600

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Red size & size		145	
Stew	160 or more	dinner roll			
Soup	175 or more	Vegetable soup			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Rolls			
Milk	40 or Less	Thin sandwich			
		milk juice			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6-23-06Day: FRIDAYBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	RICE SOUP		172	
Hot Cereal	150 or More	TWISTED BREAD			
Juice	40	COOKIES			
Milk	38 - 40	FRESH ORANGES			
		MILK			
		JUICE			

LUNCH – Arrival Time: 1140

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN BURGER / FRENCH FRIES		143	
Stew	160 or more	SOUP			
Hot Starch	150 or more	SOFT CAKE			
Hot Vegetables	160 or more	JUICE			
Canned fruits/Pudding	40 or less	MILK			

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF ADDID / RICE		145	
Stew	160 or more	CUCUMBER SALAD			
Soup	175 or more	TURKEY NOODLES SOUP			
Hot Vegetables	160 or more	DINNER ROLLS			
Canned fruits/Pudding	40 or less	MILK			
Milk	40 or Less	JUICE			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 9/22/02Day: ThursdayBREAKFAST – Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	PANCAKES / HAM		140	
Hot Cereal	150 or More	FRESH APPLES			
Juice	40	GRAPEFRUIT CRACKERS			
Milk	38 - 40	JUICE			
		MILK			

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	SPAGHETTI		167	
Stew	160 or more	SALAD			
Hot Starch	150 or more	FRENCH BREAD			
Hot Vegetables	160 or more	FRESH ORANGES			
Canned fruits/Pudding	40 or less	MILK			
		JUICE			

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	SEASONED STEAK / RICE		168	
Stew	160 or more	DINNER ROLL			
Soup	175 or more	VEGETABLE SOUP			
Hot Vegetables	160 or more	MILK			
Canned fruits/Pudding	40 or less	JUICE			
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/21/02Day: WednesdayBREAKFAST – Arrival Time: 7:10

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs / w/ oil		150	
Hot Cereal	150 or More	toast / cereal			
Juice	40	orange			
Milk	38 - 40	milk			
		juice			
		Graham crackers			

LUNCH – Arrival Time: 1:53

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ham / large steak w/ gravy		160	
Stew	160 or more	Barbecue Pork Ribs			
Hot Starch	150 or more	string Beans			
Hot Vegetables	160 or more	Dinner rolls			
Canned fruits/Pudding	40 or less	chocolate cake			

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	herb Roast beef / rice		180	
Stew	160 or more	Corn Chowder / salad			
Soup	175 or more	Vegetable soup			
Hot Vegetables	160 or more	dinner roll			
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: June 20 2006

Day: _____

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast / Pancakes		143	
Hot Cereal	150 or More	Grape Fruit			
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled Turkey & Swiss meat			
Stew	160 or more	1/2 lb soup		179	
Hot Starch	150 or more	Coleslaw			
Hot Vegetables	160 or more	Broccoli			
Canned fruits/Pudding	40 or less	Milk			
		Juice			
		Tea and water			

DINNER – Arrival Time: 1703

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish Fillet / rice		149	
Stew	160 or more	Spaghetti Zucchini and onions			
Soup	175 or more	White roll			
Hot Vegetables	160 or more	Milk			
Canned fruits/Pudding	40 or less	Tea and water			
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 09/19/06

Day: _____

BREAKFAST - Arrival Time: 7:15

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs Hash brown	175	145	
Hot Cereal	150 or More	Graham Muffin			
Juice	40	Jelly			
Milk	38 - 40	Milk			
		Fresh orange			
		Graham Crackers			

LUNCH - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled BBQ Pork chop		149	
Stew	160 or more	Gratin Potatoes			
Hot Starch	150 or more	Catalpa mixed Veggies			
Hot Vegetables	160 or more	White roll			
Canned fruits/Pudding	40 or less	Waldorf Salad			
		Milk			

DINNER - Arrival Time: 1:20

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork chop w/sauces		174	
Stew	160 or more	Butterbean Pudding			
Soup	175 or more	Dinner Rolls			
Hot Vegetables	160 or more	Catalpa			
Canned fruits/Pudding	40 or less	Milk			
Milk	40 or Less	Smoked ham			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Oct-17-06Day: SundayBREAKFAST - Arrival Time: 0700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Blueberry Pancakes / scrambled</u>		<u>165</u>	
Hot Cereal	150 or More	<u>orange</u>			
Juice	40	<u>milk</u>			
Milk	38 - 40	<u>Graham Crackers</u>			

LUNCH - Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>Chicken Noodles / Spiced Rice</u>		<u>150</u>	
Stew	160 or more	<u>titiyas</u>			
Hot Starch	150 or more	<u>Spiced vegetables</u>			
Hot Vegetables	160 or more	<u>milk</u>			
Canned fruits/Pudding	40 or less	<u>Tom. Sandwich</u>			

DINNER - Arrival Time: 1657

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>Beef & green beans / rice</u>		<u>165</u>	
Stew	160 or more	<u>lunch roll</u>			
Soup	175 or more	<u>chicken soup</u>			
Hot Vegetables	160 or more	<u>milk</u>			
Canned fruits/Pudding	40 or less	<u>juice</u>			
Milk	40 or Less	<u>Sandwich</u>			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06/17/02Day: SaturdayBREAKFAST - Arrival Time: 0600

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled eggs fried	2		
Hot Cereal	150 or More	Hot cereal			
Juice	40	Apple juice		170	
Milk	38 - 40	Milk			
		Coffee			
		Fresh oranges			

LUNCH - Arrival Time: 1150

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Meat gravy w/ rice		152	
Stew	160 or more	Hot vegetable			
Hot Starch	150 or more	White rice			
Hot Vegetables	160 or more	Hot corn			
Canned fruits/Pudding	40 or less	Milk			
		Peas			
		Apples			

DINNER - Arrival Time: 1702

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Red baked meat		154	
Stew	160 or more				
Soup	175 or more	Hot soup			
Hot Vegetables	160 or more	Canned corn			
Canned fruits/Pudding	40 or less	Fruit Apple			
Milk	40 or Less	Milk			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 9/16/06Day: Friday

BREAKFAST - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs			
Hot Cereal	150 or More	Apple milk			
Juice	40	Orange			
Milk	38 - 40	Prunes			
		Candy			
		Milk			

LUNCH - Arrival Time: 1215

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Tomato Roast Beef		170	
Stew	160 or more	Roasted Carrots			
Hot Starch	150 or more	Vegetable Chopped Salad			
Hot Vegetables	160 or more	Wheat roll			
Canned fruits/Pudding	40 or less	Milk			
		Juice			

DINNER - Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Roasted Beef w/ butter sauce		169	
Stew	160 or more	green beans			
Soup	175 or more	Hot soup			
Hot Vegetables	160 or more	honey dew			
Canned fruits/Pudding	40 or less	dinner rolls			
Milk	40 or Less	with fruit			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 09-15-09Day: THURSDAYBREAKFAST - Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>French Toast / Bacon</u>		<u>144</u>	
Hot Cereal	150 or More	<u>Oat</u>			
Juice	40	<u>milk</u>			
Milk	38 - 40	<u>Graham Crackers</u>			
		<u>Strawberries</u>			

LUNCH - Arrival Time: 1145

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>BAKED COUNTRY CHICKEN / POTATOES</u>		<u>109</u>	
Stew	160 or more	<u>SEASONED PEAS</u>			
Hot Starch	150 or more	<u>CARROT RAISIN PINEAPPLE SALAD</u>			
Hot Vegetables	160 or more	<u>WHITE ROLL</u>			
Canned fruits/Pudding	40 or less	<u>MILK</u>			
		<u>PEANUT BUTTER JELLY SANDWICH</u>			

DINNER - Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>PORK BISTEAK / RICE</u>		<u>175</u>	
Stew	160 or more				
Soup	175 or more	<u>MINESTRONE SOUP</u>		<u>175</u>	
Hot Vegetables	160 or more	<u>CARD BROCCOLI SALAD</u>			
Canned fruits/Pudding	40 or less	<u>DINNER ROLL</u>			
Milk	40 or Less	<u>BEAR HAWK SUGAR COOKIES</u>			
		<u>MILK</u>			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06-14-06Day: WednesdayBREAKFAST – Arrival Time: 0722

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Hard boiled eggs			
Hot Cereal	150 or More	Twisted Brand			
Juice	40	Diet soup			
Milk	38 - 40	Diet			

LUNCH – Arrival Time: 1222

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Meatloaf & Mashed Potatoes		170.7	
Stew	160 or more	Mixed Beans & Corn			
Hot Starch	150 or more	White roll			
Hot Vegetables	160 or more	Punch halves			
Canned fruits/Pudding	40 or less	Apple Cider			
		Milk			
		Thin sandwich			

DINNER – Arrival Time: 1745

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Stew w/ Veg.		165	
Stew	160 or more	Dinner rolls			
Soup	175 or more	Apple soup			
Hot Vegetables	160 or more	Apples - banana			
Canned fruits/Pudding	40 or less	Milk			
Milk	40 or Less	Sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Dec-13-06Day: TuesdayBREAKFAST - Arrival Time: 0745

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Cereal</u>			
Hot Cereal	150 or More	<u>Blueberry milk</u>			
Juice	40				
Milk	38 - 40				

LUNCH - Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>Ham & Cheese Sandwich</u>		<u>165</u>	
Stew	160 or more				
Hot Starch	150 or more	<u>Spaghetti</u>			
Hot Vegetables	160 or more	<u>Spiced Apples</u>			
Canned fruits/Pudding	40 or less	<u>Vanilla Pudding</u>			
		<u>White rice</u>			
		<u>Ham & cheese sandwich</u>			

DINNER - Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>Beef & Potato</u>		<u>172</u>	
Stew	160 or more				
Soup	175 or more	<u>Carrot & Corn Soup</u>			
Hot Vegetables	160 or more	<u>Asparagus cheese sauce</u>			
Canned fruits/Pudding	40 or less	<u>Mango Orange</u>			
Milk	40 or Less	<u>Milk</u>			
		<u>Sandwich</u>			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6-12-06Day: MONDAYBREAKFAST – Arrival Time: 0650

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS & TOAST		144	
Hot Cereal	150 or More	CEREAL			
Juice	40				
Milk	38 - 40	MILK			
		JUICE			

LUNCH – Arrival Time: 1209

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ITALIAN SPAGHETTE / MEAT SAUCE		170	
Stew	160 or more	FRENCH BREAD			
Hot Starch	150 or more				
Hot Vegetables	160 or more	MILK			
Canned fruits/Pudding	40 or less	ORANGE			
		TUNA SANDWICH			

DINNER – Arrival Time: 1600

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hot / chicken Casserole		180	
Stew	160 or more				
Soup	175 or more	Chicken Soup			
Hot Vegetables	160 or more	Squash - crust & Bell Pepper			
Canned fruits/Pudding	40 or less	Hotter roll			
Milk	40 or Less	Watermelon			
		Crustless pizza			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 9-11-06Day: MondayBREAKFAST - Arrival Time: 0640

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Breads / Bacon		145	
Hot Cereal	150 or More				
Juice	40	Juice			
Milk	38 - 40	milk			
		Orange			

LUNCH - Arrival Time: 1153

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken with Bacon / Rice		165	
Stew	160 or more	Salad with dressing			
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Cantaloup			
		milk			
		Juice & Tea substituted			

DINNER - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Steak w/ vegetables & Rice		175	
Stew	160 or more	Butterbean Chili			
Soup	175 or more	Very soup			
Hot Vegetables	160 or more	Salad			
Canned fruits/Pudding	40 or less				
Milk	40 or Less	milk			
		Substituted			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6-10-00Day: Sunday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1253

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>cheeseburgers & french fries</u>		<u>140</u>	
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	<u>milk</u>			
		<u>vanilla waffles</u>			
		<u>orange</u>			

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Jan 9, 06Day: FridayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Scrambled eggs</u>		<u>157</u>	
Hot Cereal	150 or More	<u>Quick</u>			
Juice	40	<u>Apple</u>			
Milk	38 - 40	<u>Orange</u>			
		<u>Juice / Milk</u>			
		<u>Apples</u>			

LUNCH – Arrival Time: 1150

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>3oz chicken / small bean</u>		<u>175</u>	
Stew	160 or more	<u>Beef & chow</u>			
Hot Starch	150 or more				
Hot Vegetables	160 or more	<u>Creamed Corn Beans</u>			
Canned fruits/Pudding	40 or less	<u>White Gel</u>			
		<u>Fruit Grapes</u>			
		<u>Tom Salsich</u>			

DINNER – Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>Beef / Rice</u>		<u>165</u>	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	<u>Beans</u>			
Canned fruits/Pudding	40 or less	<u>Apples</u>			
Milk	40 or Less	<u>Milk</u>			
		<u>Cookies & Salsich</u>			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-8-06Day: ThursdayBREAKFAST - Arrival Time: 0644

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BANANA PANCAKE / GRILLED HAM	3	150	
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40	MILK			
		ORANGE - GRAHAM CRACKERS			

LUNCH - Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ROAST TURKEY / GRAMY BAKED SWEET POTATO		164	
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more	SAUTED PEAS & CARROTS			
Canned fruits/Pudding	40 or less	HONEY DEW			
		WHEAT ROLLS			
		HAM CHEESE SANDWICH			

DINNER - Arrival Time: 1705

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ground Beef / Shred Beef		153	
Stew	160 or more				
Soup	175 or more	Chowder		170	
Hot Vegetables	160 or more	Broccoli + Potato Salad			
Canned fruits/Pudding	40 or less	Apple Bites			
Milk	40 or Less	Milk			
		Apple Cider			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Dec 07, 2006Day: WednesdayBREAKFAST - Arrival Time: 0650

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Fried Rice / Ham		150.9	
Hot Cereal	150 or More	slices wheat Bread	4		
Juice	40	orange juice			
Milk	38 - 40	milk			
		cookies			

LUNCH - Arrival Time: 1235

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground Hamburger / mashed Potatoes		179.0	
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more	string beans			
Canned fruits/Pudding	40 or less	fruit salad			
		white roll			
		chocolate cake / milk			

DINNER - Arrival Time: 1650

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	HERBED DIN - STEAMED RICE		151.0	
Stew	160 or more				
Soup	175 or more	HEARTY VEGETABLE SOUP		175.1	
Hot Vegetables	160 or more	GREEN PEA - CAULIFLOWER SALAD			
Canned fruits/Pudding	40 or less	MANDARIN ORANGES			
Milk	40 or Less	MILK			
		DINNER ROLLS			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/12/06Day: TuesdayBREAKFAST – Arrival Time: _____
No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1150
No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	grilled turkey sandwich			
Stew	160 or more	baked in a bun			
Hot Starch	150 or more	Indian soup	172.4		
Hot Vegetables	160 or more	coleslaw			
Canned fruits/Pudding	40 or less	pudding			
		milk			
		two sandwiches / pudding			

DINNER – Arrival Time: 1650
No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish & plantain / Rice		144.5	
Stew	160 or more	milk			
Soup	175 or more	corn crab soup			
Hot Vegetables	160 or more	seasonal Zucchini / Beans & Onions			
Canned fruits/Pudding	40 or less	Blueberry Pudding			
Milk	40 or Less	dinner rolls			
		sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/5/0Day: MONDAYBREAKFAST – Arrival Time: 0651

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS / HASH BROWNS		153.2	
Hot Cereal	150 or More				
Juice	40	FRESH FRUIT			
Milk	38 - 40	MILK	1		
		BANANA MUFFIN	2		
		GRAHAM CRACKERS	3		
		JELLY	✓		

LUNCH – Arrival Time: 1151

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED BBQ PORK CHOP/STAKES		171.3	
Stew	160 or more				
Hot Starch	150 or more	WALDORF SALAD			
Hot Vegetables	160 or more	SAUTEED SEASONED VEGETABLES			
Canned fruits/Pudding	40 or less	WHEAT ROLL	2		
		MILK			

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken w/dumplings / Rice		170.0	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	Buttered & fried Bread			
Canned fruits/Pudding	40 or less	Candies			
Milk	40 or Less	Milk			
		Dinner Rolls / Tea Sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/4/06Day: SundayBREAKFAST – Arrival Time: 0650

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes		154.4	
Hot Cereal	150 or More	Grilled Ham			
Juice	40				
Milk	38 - 40	milk			
		banana / Graham Crackers			
		orange			

LUNCH – Arrival Time: 1154

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken Kebab / skinned rice		171.5	
Stew	160 or more	titiyas			
Hot Starch	150 or more				
Hot Vegetables	160 or more	Sautéed Local Seasoned vegetables			
Canned fruits/Pudding	40 or less	Fresh Island mixed Fruits			
		milk			

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast / Gravy / skinned rice		172.5	
Stew	160 or more				
Soup	175 or more	Hearty vegetable soup			
Hot Vegetables	160 or more	CHAMORRO MARINATED MIXED SALAD			
Canned fruits/Pudding	40 or less				
Milk	40 or Less	MILK			
		TUNA SANDWICH			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/3/00Day: SaturdayBREAKFAST - Arrival Time: 0701

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled egg			
Hot Cereal	150 or More	Dunkin' soup		170.3	
Juice	40	Fruit Juice			
Milk	38 - 40	Milk			
		Cookies / orange / Apple			
		Toasted Bread			

LUNCH - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER - Arrival Time: 1711

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Deep Broast / Steamed Rice		175.8	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	Vegetables / Steamed carrots			
Canned fruits/Pudding	40 or less				
Milk	40 or Less	Milk			
		Turn Sandwich / white-balls			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-2-06Day: FridayBREAKFAST – Arrival Time: 0707

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs		153.9	
Hot Cereal	150 or More	Oatmeal			
Juice	40	Juice orange	1		
Milk	38 - 40	Milk	1		
		Crackers	3 pcs		
		Orange	1		

LUNCH – Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender Roast Beef / steamed Rice		170.4	
Stew	160 or more				
Hot Starch	150 or more	wheat roll	2		
Hot Vegetables	160 or more	Buttered Carrots / vegetable oil soup salad			
Canned fruits/Pudding	40 or less	Fresh Fruits			
		Vanilla wafers	5 pcs		
		milk	1		

DINNER – Arrival Time: 1720

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish / Rice		175.1	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	Carrots			
Canned fruits/Pudding	40 or less	Mandarin oranges			
Milk	40 or Less	Milk	1		
		dinner rolls			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06/01/06Day: ThursdayBREAKFAST - Arrival Time: 0655

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast / Syrup	4 PCs	155.5	
Hot Cereal	150 or More	BACON	4 PCS		
Juice	40				
Milk	38 - 40	2% Milk / Fruit Juice	1 each		
		Water melon			

LUNCH - Arrival Time: 1142

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked chicken	3oz	173.4	
Stew	160 or more				
Hot Starch	150 or more	2 bread rolls			
Hot Vegetables	160 or more	1c. Oven broiled 2 1/2 lbs - 1/2 c carrots			
Canned fruits/Pudding	40 or less	2oz. Pineapple salad			
		1c. Milk 2% / orange juice			
Snack		Peanut Butter Jelly Sandwich	1		

DINNER - Arrival Time: 1705

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork Ziti / steamed Rice		175.5	
Stew	160 or more				
Soup	175 or more	Rhinestone soup			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Crab with broccoli: Salad	1		
Milk	40 or Less	2% milk	1		
		Dear Helen's - Sugar cookies			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 8-31-00Day: Thursday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg muffin & Banana		145 98	
Hot Cereal	150 or More	Apple Fruit		48	
Juice	40	Juice			
Milk	38 - 40	milk		45	

LUNCH – Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Bread Turkey / rice		153 112	
Stew	160 or more	Stew sweet potatoes		127	
Hot Starch	150 or more	Dinner rolls		64	
Hot Vegetables	160 or more	Hot veg		63	
Canned fruits/Pudding	40 or less	milk		46	
		Juice			

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grand beef stew / rice		153 107	
Stew	160 or more	French onion soup		118	
Soup	175 or more	Dinner roll		63	
Hot Vegetables	160 or more	Angel Food cake		66	
Canned fruits/Pudding	40 or less	milk		42	
Milk	40 or Less	Juice		45	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-30-06Day: wednesday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Steamed rice	2/3 C.	149	
Hot Cereal	150 or More	Scrambled eggs	1/2 C.		
Juice	40	wheat toast	1 PC.		
Milk	38 - 40	Juice & milk	1 ea.		
		Jelly & margarine	1 ea.		
		chocolate chip cookies	2 PCS.		
		apple (Fresh Fruits)	1 ea.		

LUNCH – Arrival Time: 1225Officer's Signature: thm

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HAMBURGER STEAK w/ MASHED POTATOES	3 GZ.	163	
Stew	160 or more	BUTTERED MASHED POTATOES	1/2 C.		
Hot Starch	150 or more	SAUTEED GREEN, WING/STRING BEAN	3/4 C.		
Hot Vegetables	160 or more	FRUIT SALAD	1/2 C.		
Canned fruits/Pudding	40 or less	DINNER ROLL 2ea. / MARGARINE	2 GZ.		
		SHOBBET & CHAMPAGNE CAKE	1 ea.		
		THICE / MILK / SANDWICH 1ea.	1 ea.		

DINNER – Arrival Time: 1710Officer's Signature: PRF

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 C.	164	
Stew	160 or more	Herbed Pork Loin	3oz		
Soup	175 or more	Green Pea & Cauliflower Salad	1/2 C.		
Hot Vegetables	160 or more	Dinner rolls	1 ea.		
Canned fruits/Pudding	40 or less	Butter	1 ea.		
Milk	40 or Less	mandarin oranges	1/4 C.		
		Milk / Sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....